El Torrito Enchilada Sauce:

(1 quart)

Ingredients:
2T vegetable oil
2T flour
1/4 cup red chile powder, mild
2cups beef broth, fresh or canned
2 cups tomato puree, canned
1/2t mexican oregano, dried, crumbled
1/4 t cumin
1/2 t granulated garlic
1 t salt (to taste)

Preparation:
1. Heat oil in large saucepan. Add the flour to the oil and made a roux. Stir and cook over medium heat for 2 minutes until it becomes brown in color.
2. Add the chile powder, beef broth, tomato puree, oregano, cumin, garlic and salt to taste to the roux and simmer over low heat for 15 minutes.